

THE HERALD'S PAGE FOR EVERY WOMAN

EDITED BY
JULIA CHANDLER MANZ

CONTEST TO PROVE BEAUTY OF DISTRICT CHILDREN BEGINS IN EARNEST TO-DAY

By JULIA CHANDLER MANZ.

Coming down on the car Saturday morning I saw a frolicsome baby poking its head between the eyes with his mischievous finger, gurgling over with the glee of his harmless occupation, and I wished mightily that I could have just the picture I saw for the Borden baby contest, which begins to-day.

And this reminds me to say to you that the home picture made at some moment when the little tot was quite unconscious of the fact will be just as acceptable in the contest as the more pretentious photograph taken in a studio.

Just so the picture is clear, so that it will reproduce well in the paper, it makes no difference where nor how it was taken.

Some of the most attractive pictures of children that I have ever seen are those that were taken of them at play, for when they were all unconscious of the photographer some feeling, roguish expression was caught that would have been quite frightened away in the picture man's own shop.

It is the home picture that charms, with its natural simplicity and the dear everyday atmosphere which we all know and love around the family hearthstone. So don't feel that you must scrub and wash the little tot until she shines, but look her with finery, and carry her down for a new picture, you have one that is a clear, good likeness of her already, although, of course, The Herald's offer to every mother to have a free photograph made of her baby at the Borden studio holds good to every woman who is not satisfied with the photograph she has already, as well as to the woman who has none.

Everything Arranged for Mothers.

You see, it is ardently desired that the picture you enter in the contest be a satisfactory one to you, and every effort has been made to make this possible to every mother.

The Borden baby contest begins this morning. Every baby in Washington and

its vicinity may be entered, and it makes no difference whether it is a Borden-fed baby or not.

In fact, there is just one condition of the contest, and that is that the child shall be not more than three years of age.

Elsewhere in The Washington Herald this morning you will find full particulars of the contest, a description of the 230 prizes to be given away, and instructions in what to do to have baby's picture taken.

Give your child a chance to win one of the handsome prizes.

This is every mother's duty.

In talking of the contest yesterday, the mother of a little girl of two summers was hesitating about entering her picture.

"She is beautiful to me," she told me, "but I see her through the eyes of mother-love."

Children Dear to Everybody.

I reminded this dear little modest mother that all the babies entered in the contest were seen through the eyes of motherhood, which, after all, are not such far different eyes from those of the rest of the world, for, somehow or other, the heart of the people mothers little children.

And I think we shall all end the month that we are to spend studying their winsome faces with the knowledge of new codes, for we may learn much from a little child—of frankness, all of trust, and all of God.

Sidney Lanier said that we may find God at the height of a wood violet. I would rather he had said that we could find Him in the heart of a little child.

For this is the thing that makes our children so beautiful, this divinity that shines in their dear frank eyes.

Nowhere does one feel this more than in Washington, for nowhere else are there so many pretty, bright-eyed children.

I have made this assertion several times already.

Now it is up to you to prove it.

SERVICEABLE FROCK FOR MORNING WEAR



5523

This simple morning dress can be developed in wash materials such as gingham, linen, and the like, or in cashmere, cheviot or serge.

The plain bodice has tucks at the shoulders in front and a front closing. The neck is round and the sleeves short. The skirt has seven rows, with reversed box pleat in the back.

The pattern, No. 5523, is cut in sizes 22 to 44 inches bust measure. Medium size requires 3 1/2 yards of 36-inch material.

The above pattern can be obtained by sending 10 cents to the office of this paper.

A HOME PICTURE TAKEN UNAWARES

Will Be Acceptable Way for
Borden Contest.



ed cheese, grated, followed by a dusting of paprika. Bake in a quick oven and serve at once.—(Syracuse Post-Standard.)

TO-MORROW'S MENU; HOW TO PREPARE IT

BREAKFAST.
Concord Grapes.
Oatmeal, Sugar, and Cream.
Whole Wheat Muffins.
Coffee.

COMPANY BREAKFAST, IF A M.
Bouillon à l'Américaine.
Broiled Pigeon on Fried Hominy Slices.
Canton Apples, Cheese Croissants.
Coffee.

DINNER.
Boboties. Boiled Rice.
Tomatoes Stuffed with Mushrooms.
Toasted Crackers. Cheese.
Coffee.

Supper.
Canton Apples.—Choose the required number of fine red apples, rather tart in flavor, and scoop out to form shells. Dice the pulp, sprinkling with lemon juice to prevent discoloration; add an equal quantity of broken pecan meats, and for each apple allow a tablespoonful of finely shredded preserved ginger. Mix well, heap in the polished apple shells, and top with whipped cream mayonnaise. Garnish with tiny leaves of lettuce.—(Mrs. Sarah Moore.)

Cheese Croissants.—These are made by rolling out a nice puff paste, not too thin, and cutting with a crescent-shaped cutter. The shapes are then sprinkled thickly with good, rather strongly flav-

HOME TRAINING TO BLAME FOR MANY DIFFICULTIES ENCOUNTERED BY TEACHERS

By ELLA WHEELER WILCOX.

(Copyright.)
Of all people in the world, I feel most sympathy for school-teachers. Their position is so important; their influence so vast; their intentions so philanthropic; their usefulness so handicapped by the parents and by the school boards.

Not long ago I read the cry sent forth from a man teacher's heart about the difficulties he encountered in trying to instruct his children in manual training lessons. The pupils were so badly brought up at home, so wilful, so ungracious, so insensitive, that he had to give a large portion of his time to training them in the small matters which should have been learned at home, and the manual methods had to wait in consequence.

Such a teacher is situated like a chef who is asked to prepare a good dinner in a short time, and who receives from market, not the expected chickens and vegetables all ready for the grill or kettle, but unplucked fowls, unwashed and untrimmed.

If his dinner is late by an hour, who is in fault?
Surely not the chef.

Children Untrained at Home.
Most children are sent to school raw and mentally and morally "unwashed," untrained in the common courtesies of daily life, oftentimes impertinent and impolite, and lacking all ideas of obedience.

To train these children into attentive and interested students requires much more patience and time and effort than to take them through two school years after they are trained.

There are too many young children sent into the schoolrooms of America. A physician in Boston has stated that more than 1,000 children under ten years of age wear eyeglasses in that city. He thinks it due to being taught too young to study books. The eyes of children were not intended for such work at that age. Now comes a new idea in schools, and it is to be hoped it will grow into a generally accepted method of teaching.

(TO BE CONTINUED TO-MORROW.)

WOMAN IS ACCUSED UNJUSTLY OF MANY EXTRAVAGANCES

The accusation of being extravagant should not be laid at every woman's feet, because only a small percentage of women are really extravagant. These few women are nearly all born with an instinct for luxurious things—and it must be satisfied, no matter what the cost may be.

The thing at fault is the price scale of women's apparel, because it is so much higher than that for men. Besides, fashion demands that women should have more extensive wardrobes than men. So it is easy to understand that it costs women more to clothe themselves—and incidentally earn the reputation of being extravagant.

Very often this unjust scale of prices causes friction in the home—the husband cannot understand why his wife spends so much money for clothes. He would if he realized that he follows one conventional style of dress, and that the price of men's apparel seldom varies.

Hats Cost Less.

As an illustration—the summer hat of straw generally costs \$3, and rarely does he require more than two of these hats during the season. And if he also desires the luxury of a Panama hat, he may gratify his wish for an expenditure of \$5 or \$10. So, you see, for a very small amount he can be well crowned for the season. In the winter his derby costs \$5—and that is for a good quality. His "fall" hat may cost \$10 or \$15—but not this amount each winter, as most men are content with having their silk hats steamed and refinished, as styles do not change materially each season.

A smart tailored hat—which is extremely moderate at a cost of \$10, but more satisfactory at \$15 or \$20.

An afternoon hat—at about the same cost, or a little more than the tailored hat.

An evening hat—This may cost anywhere from \$15 to \$20, \$100 or more, according to the quality and quantity of stiches, silks, or rich laces with which it is adorned.

The tailored suit is about the only thing in the wardrobe of a man and woman where the balance is in the progressive generation a man or woman may pay \$10 or \$100 for a suit. And the woman who is really extravagant may pay \$200 or more.

Women's blouses and men's shirts do not balance at all. While a woman should have afternoon gowns, both for street and house wear—a man only requires an English cutaway coat suit for afternoon. The Prince Albert coat is becoming fad.

Needs Many Gowns.
The well dressed woman needs dinner gowns and evening gowns each season, while a man may wear the same Tuxedo suit to dinner for at least two seasons. And his evening suit will remain in style for that period, or longer. In fact, neither of these suits change very materially in style.

The cost of hosiery is about even—except that it is possible for a woman to pay more for fine silk stockings than do men for the best silk socks.

However, it is only the woman who is married that ever enters a gentlemen's world being extravagant—her husband simply cannot comprehend the bills. But he should.

The business woman bears the injustice of being accused of extravagance.

ed cheese, grated, followed by a dusting of paprika. Bake in a quick oven and serve at once.—(Syracuse Post-Standard.)

Boboties.—Chop enough cold boiled mutton to make a pint. Put two tablespoonfuls of butter in a small saucepan, add one sliced onion, and cook until the onion is slightly brown. Then add a cupful of stock or milk and four tablespoonfuls of bread crumbs. Push back on the stove, add a dozen almonds blanched and chopped fine, a teaspoonful of curry powder, and a teaspoonful of salt. Add three eggs beaten light, stir in with the meat, then turn the whole into a buttered casserole. Sprinkle with a little lemon juice. Bake in a quick oven twenty minutes, then serve with rice.

Fichus of net or tulle are edged with bands of colored tulle to match the shade of the frocks which the fichus trim.

Both velvets and velvetines alike will be in high regard for costumes and three-piece toilettes. Plain colors, of course, are in most frequent demand.

Chili Sauce.
Twenty-four large, ripe tomatoes peeled, six green peppers, four large onions. Put all through a food chopper, then add three tablespoonfuls of salt, five teaspoonfuls of vinegar, and one-half cupful of brown sugar. A little more sugar than this may suit the taste of many people. Cook slowly from one-half to two hours. Watch carefully and stir toward the last to keep it from sticking on. If a spiced sauce is desired, add one tablespoonful of cinnamon, one tablespoonful of allspice, one-half tablespoonful of cloves, and one-half teaspoonful of nutmeg.

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S. KANN-SONS & CO.

To-day's Menu for Free Cooking School.
(CONDUCTED ON FOURTH FLOOR)

Potato Salad Orange and Mint
AS FIRST COURSE

Sheppard Pie Fruit Cocktail Banana Salad
Last week—so do not miss a day.

Simply Great! 25c and 29c

Silk and Cotton Wash Fabrics

For 16c Yard.

Isn't this value big enough for YOU to "sit up and take notice?" An advantageous trade transaction is responsible for the offering. Choice of several kinds—but all in silk-and-cotton mixtures—that have the appearance of silk, but the washing qualities of cotton. Plain, dotted, and figured effects. Widths 24 and 26 inches. Color range is most complete, embracing white, light blue, pink, lavender, reseda, mais, nile, lilac, apricot, scarlet, cardinal, copenhagen, helio, violet, champagne, brown, tan, gray, jasper, navy, wistaria, and black. Also Silk-and-Cotton Pongees included in this price of 16c a yard to-day. Good shades.

First Floor—Bargain Tables.

THE PRODIGAL JUDGE

By VAUGHAN KESTER

(Copyright, 1911, the Bobbe-Merrill Company.)

CHAPTER I

The Boy at the Barony.

The Quintards had not prospered on the barren lands of the pine woods whither they had emigrated to escape the malaria of the low coast, but this no longer mattered, for the last of his name and race, old Gen. Quintard, was dead in the great house his father had built almost a century before, and the thin acres of the Barony, where he had made his last stand against age and poverty, were to claim him, now that he had given up the struggle in their midst.

Though he had lived continuously at the Barony, for almost a quarter of a century, there was none among his neighbors who could say he had looked on that thin, arid plain in all that time. Yet they had known much of him, for the gospel of the slaves, who had been his only friends in those years he had chosen to deny himself to other friends, had gone far and wide over the country.

That notable man of business, Jonathan Crenshaw, was closeted in the library with a stranger to whom rumor had given the name of Bladen, supposing him to be the legal representative of certain remote connections of the old general's.

Crenshaw sat before the flat-topped mahogany desk with several account books before him. Bladen stood by the window.

"I suppose you will buy in the property when it comes up for sale?" the latter was saying.

Crenshaw nodded. "He lived ventrally alone, saw no one, I understand," said Bladen.

"Alone with his two or three old slaves—yes, sir. He wouldn't even see me."

There was a brief pause, then Crenshaw spoke again. "I reckon, sir, if you know anything about the old gentleman's private affairs, you don't feel no call to speak on that point?" he observed.

"All I know is this: Gen. Quintard was a conspicuous man in these parts fifty years ago; he married a Beaufort."

"He did," said Crenshaw, "and there was one child, a daughter; she married a South Carolinian by the name of Turberville. Great folks, those Turbervilles, rolling rich."

"And what became of the daughter who married Turberville?"

"Died years ago," said Crenshaw. "They were interrupted by a knock at the door."

"Come in," said Crenshaw. The door opened and a small boy entered the room dragging after him a long rifle. Suddenly overcome by a shyness, he paused on the threshold to stare with round, wondering eyes at the two men. "Well, sonny, what do you want?" asked Mr. Crenshaw indulgently.

"Please, sir, I want this here old 'spottin' rifle," said the child.

"I reckon you may keep it—at least I've no objection," Crenshaw glanced at Bladen.

"Oh, by all means," said the latter. "Spasms of delight shook the small figure, with a murmur that was meant for thanks he backed from the room, closing the door. Bladen glanced inquiringly at Crenshaw."

"You want to know about him, sir? Well, that's Hannibal Wayne Hazard, but who Hannibal Wayne Hazard is—wait a minute, sir—and quitting his chair Mr. Crenshaw hurried from the room, to return almost immediately with a tall countryman. "Mr. Bladen, this is Bob Yancy. Bob, the gentleman wants to hear about the woman and the child; that's your story."

"Howdy, sir," said Mr. Yancy. He appeared to meditate on the mental effort that was required of him.

"It was four years ago come next Christmas," said Crenshaw.